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Food Safety Tips for Quantity Users

Warning!

Food Poisoning is often caused by carelessness—lack of attention to safe food handling practices. Food Poisoning is expensive. It can cost you your customers and your reputation. Food Poisoning is easy to prevent. Follow these simple rules:

Purchases

Obtain meat and poultry from reliable sources. • Make sure meat and poultry feels cold when unloading from the delivery truck. Frozen products should feel solid. • Don't buy torn packages, leaking, bulging, or severely dented cans, cracked jars, or jars with loose or bulging lids.

Display and Service

Display all meat and poultry below 40° F (4° C), or above 140° F (60° C). • Serve hot products immediately after preparation, if possible. • Don't keep meat and poultry at room temperature for more than 2 hours, especially meat salads or those containing eggs.

Preparation

Cook all meat and poultry dishes in small batches. • Use a meat thermometer for meat and large fowl. Cook beef cuts greater than 10 pounds to 140° F (60° C) internal; beef cuts less than 10 pounds to 145° F (63° C) internal; pork to 170° F (77° C) or until meat is white; steaks to uniform pinkish center. • Cook stuffings to at least 165° F (74° C). • Thoroughly chill all ingredients for cold meat or poultry dishes. • Clean kitchen equipment and work surfaces before use; wash, rinse, and disinfect after use. Be sure to clean before and after they come

into contact with raw meat or poultry. Also wash hands. • Don't grind pork and then other meat in the same grinder without sanitizing equipment between uses. • Don't touch cooked food with bare hands. It's best to wear protective gloves. • Don't work in a food preparation area with a severe cold, diarrhea, sores or fever.

Thawing

Thaw meat and poultry before cooking. (Product weighing less than 3 pounds may be cooked frozen, however.) • Thaw meat and poultry in refrigerator, in microwave oven, or in watertight package under cold running water (70° F—21° C or lower). • Don't thaw at room temperature or in warm water. • Don't refreeze meat or poultry, once thawed, unless ice crystals are still present. Otherwise, cook product, use quickly.

Reheating

Reheat refrigerated meat and poultry rapidly to 165° F (74° C). • Set steam tables at 140° F (60° C) or higher to maintain reheated foods. • Don't reheat foods slowly or use steam tables for reheating.

Storage

Don't keep meat and poultry at room temperature for more than 2 hours. • Keep refrigerators set at 35° to 40° F (2° to 4° C); freezers at 0° F (−18° C) or lower. • Store all meat and poultry in covered containers, no more than 4 inches deep. • Cool large quantities of meat and poultry rapidly. • Separate raw meat and poultry from cooked food.

• Store shelf-stable cans and dried and freeze-dried products in a cool, dry place at 50° to 70° F (10° to 21° C). • Date products; use oldest first.